

Weekend BRUNCH

12:00pm to 2:15pm (last order)



weekend brunch at HKD588

menu includes a starter, main course, side dish & dessert
free-flow of moët & chandon champagne,
house white wine, house red wine, juices, soft drinks, coffee & tea

CHOICE OF STARTERS

beef carpaccio 268

with mustard dressing, arugula, shaved parmesan & black summer truffles

lobster bisque 178

with chunky lobster, pistachio & garden herb cream

bellota bellota charcuterie platter 198

paleta, chorizo, lomo, 'pan con tomate' & piquillos

tuna ceviche 198

with citrus, cucumber, avocado & jalapeño

green vegetable tartare 168

with green apple, green asparagus, crispy green olives
seasoned with pesto, pine nuts, parmesan reggiano & green leaves

CHOICE OF MAIN COURSES

U.S. black angus rib eye 388

roasted and served with onion compote & blue cheese sauce

corn fed chicken breast 288

grilled & glazed with asian mushroom, cashew nuts & vegetable salad

dungeness crab cake eggs 'benedict' 338

served with sautéed spinach, green asparagus & hollandaise sauce

pan seared seabass 348

garnish with new potatoes, piquillos, mussels, squid, chorizo in a bouillabaisse emulsion

tagliatelle con funghi 258

with italian parsley, wild mushroom duxelles & parmesan shaving



CHOICE OF ONE SIDE ORDER

french fries 78
with parmesan cheese & sea salt

mac & cheese 78
gratin of macaroni with cheddar cheese

grilled asparagus 78
with lemon olive oil

steam rice 58
chinese jasmine rice

tater tots 78
with blue cheese & bacon bites

CHOICE OF DESSERT/CHEESE

warm dark chocolate tartlet 130
bourbon vanilla ice cream

mille-feuilles 130
with vanilla cream & raspberry sorbet

iced nougat 130
mixed berries & raspberry coulis

belgium waffle 'a la minute' 130
with homemade nutella & toasted hazelnut ice cream

lemon meringue tart 130
with lemon sorbet